

2026-2027

Catering menu




Heidelberg
UNIVERSITY

DINING POWERED BY  PARKHURST
DINING

TABLE OF CONTENTS



INTRODUCTION	3
BREAKFAST	4
BREAKFAST ADD-ONS.....	5
SIGNATURE SANDWICH BUFFETS	6
BOXED LUNCHES	7
PIZZA	8
LUNCHEON BUFFETS	9-10
SIGGY STUDENT MENU	11-12
ENTRÉE SALADS	13
HORS D'OEUVRES	14-15
DINNER BUFFETS	16
SERVED ENTRÉES	17
VEGAN SERVED ENTRÉES	18
DESSERT FOR SERVED ENTRÉES & DINNER BUFFETS	19
BAKERY	20
CATERING GUIDELINES	21-23

DEAR FRIENDS,

THANK YOU FOR SELECTING US TO CATER YOUR UPCOMING EVENT!

With an ever-present focus on craftsmanship, our catering experiences will always be made from scratch. You'll enjoy fresh, consciously sourced food with a focus on seasonal ingredients that are meant to nourish, comfort, fuel, and excite our guests through food every single day.

Our friendly staff and experienced culinary team take pride in building personal relationships and creating authentic culinary experiences.

This catering guide has been prepared to help you plan for your special events here at Heidelberg University. From a simple morning break, a VIP luncheon, or an elegant hors d'oeuvre reception, these pages are filled with fresh, contemporary menu ideas. These menus represent only the starting point. Our Director of Catering will be more than happy to prepare a custom menu for your special event. Our desire is to serve you a truly memorable meal made from fresh, high-quality foods, prepared from scratch with authentic ingredients.

If you would like more information, Catering Director, Erin Snook, at [419.448.2285](tel:419.448.2285) or [567.207.5878](tel:567.207.5878).

We look forward to the opportunity to serve you!



BREAKFAST



All breakfasts include coffee, hot tea, and water. Chilled juice upon request.

TRADITIONAL CONTINENTAL BREAKFAST

8.00 per guest

Assorted fresh-baked pastries, including scones, muffins, Danish pastries, and cinnamon rolls

DELUXE CONTINENTAL BREAKFAST

10.50 per guest

All of the items included in the Traditional Continental Breakfast, as well as bagel bites, Heidelbites, and a fresh seasonal fruit platter

TRADITIONAL BREAKFAST BUFFET

13.50 per guest

Sausage links or bacon, breakfast potatoes, assorted pastries, and a fresh seasonal fruit platter

CHOOSE ONE ENTRÉE

- Scrambled eggs
- Ham and cheddar quiche
- Broccoli and cheddar quiche
- Pancakes
- Bacon and cheese quiche
- Spinach and Mozzarella tomato quiche
- French Toast

DELUXE BREAKFAST BUFFET

14.50 per guest

Includes all of the items in the Traditional Breakfast Buffet plus two entrées

BREAKFAST BURRITO

6.00 per guest

Flour wrap tortilla with scrambled eggs, cheese, and choice of bacon, sausage, ham, chorizo, or veggie

HEALTHY ALTERNATIVE BREAKFAST

11.50 per guest

Yogurt and granola with oatmeal apple muffins and a fresh seasonal fruit platter

BREAKFAST ADD-ONS



OATMEAL

1.95 per guest

Served with brown sugar

JUMBO MUFFINS

14.00 per dozen

Apple cinnamon, blueberry, chocolate chip, or double chocolate

HEIDELBITES

12.00 per dozen

Plain, powdered sugar, cinnamon sugar, or glazed

BAGEL BITES

15.00 per dozen

Filled with cream cheese. Served plain or with everything seasoning

BREAKFAST BREADS

12.00 per loaf

Zucchini, chocolate chip banana, carrot, or pumpkin cream cheese

HOUSEMADE CROISSANTS

26.00 per dozen

With butter, jams, and jellies

GIANT CINNAMON STICKY BUNS

26.00 per dozen

PECAN CINNAMON STICKY BUNS WITH MAPLE GLAZE

30.00 per dozen



SIGNATURE SANDWICH BUFFETS



18.00 per guest

All sandwiches include choice of one side of pasta salad, macaroni salad, potato salad, garden salad, or fresh fruit bowl, chips, cookies, or brownies and choice of soda, iced tea, or lemonade with water included. Minimum of 12 sandwiches per section. Add soup du jour for an additional cost. All sandwiches can be wraps.

CHOICE OF BREAD FOR ALL SANDWICHES

Croissant, ciabatta, plain wrap, spinach wrap, veggie wrap, multi-grain bread, or white bread. These sandwich options are also available for your boxed lunch selection (page 7).

CLUB SANDWICH

Shaved smoked turkey breast with bacon, provolone cheese, lettuce, tomato, and herbed mayo

ITALIAN SANDWICH

Ham, salami, provolone, romaine, and tomato with Italian dressing

GRILLED CHICKEN

Grilled chicken, mixed greens, shaved Parmesan, and garlic aioli

ROAST BEEF AND CHEDDAR

Sliced roast beef, cheddar, lettuce, tomato, and onion

CHICKEN SALAD

Chicken salad, lettuce, and tomato

TURKEY, SWISS & AVOCADO

Local smoked turkey, baby Swiss, lettuce, tomato, and herbed aioli

CHICKEN CAESAR WRAP

Roasted chicken breast, shaved Parmesan, shredded romaine, and Caesar dressing

TOMATO MOZZARELLA

Sliced tomato, mozzarella, basil, and balsamic vinaigrette

HUMUS VEGETABLE WRAP

Humus and blended garden vegetables with field greens



BOXED LUNCHES



THE FRESHMAN 9.00 per guest

Choice: PB&J sandwich or bologna & cheese sandwich

Bread: White or wheat bread

Includes: Chips and whole fruit and water or pop

THE SOPHOMORE 10.00 per guest

Choice: Turkey, ham, roast beef, or veggie wrap

Bread: Focaccia, marbled rye, or wrap

Toppings: Cheese, lettuce, and tomato

Includes: Chips, whole fruit, and granola bar and water or assorted pop

THE JUNIOR 12.00 per guest

Choice: BLT, Italian, Buffalo chicken, or Fresh Mozzarella and tomato wrap or sandwich

Choose one side: fresh fruit cup, pasta salad, macaroni salad, potato salad

Includes: Chips and a cookie, bottled water or assorted pop

THE SENIOR 16.00 per guest

Choice: Signature sandwich (page 6)

Choice of one side: Fresh fruit cup, pasta salad, macaroni salad, potato salad, or garden salad

Includes: Chips and a cookie or brownie and bottled water, iced tea, lemonade, or assorted pop

EXECUTIVE BOXED LUNCH

18.00 per guest

Choice: Signature sandwich or wrap (page 6) or 3 sliders; Pulled Pork, brisket, cheeseburger, grilled chicken, Italian, or Hawaiian

Choice of two sides: Fresh fruit cup, pasta salad, macaroni salad, potato salad, or fresh garden salad

Includes: Cookie or brownie and bottled water, iced tea, lemonade, or assorted pop



PIZZA



16" 12-cut pizzas made with fresh ingredients and house-made dough.

CHEESE

12.00 per pizza

Tomato sauce and shredded mozzarella cheese

PEPPERONI OR SAUSAGE

14.00 per pizza

BUFFALO CHICKEN

15.00 per pizza

Roasted chicken, buffalo sauce, and ranch dressing

BBQ CHICKEN

15.00 per pizza

Roasted chicken, BBQ sauce, cheddar cheese, and red onions

MEAT LOVER'S

16.50 per pizza

Pepperoni, sausage, ground beef, and diced ham

VEGGIE LOVER'S

13.50 per pizza

Red onions, green peppers, mushrooms, tomatoes, and black olives

BREAKFAST

16.50 per pizza

Sausage gravy with eggs, sausage, bacon, onions, mushrooms, and green peppers

WHITE CHEESE

14.00 per pizza

Thin crispy crust with bacon, onions, tomatoes, fresh spinach, and feta cheese

EXTRA TOPPING CHOICES

1.50 each

- Extra cheese
- Pepperoni
- Italian sausage
- Ground beef
- Ham
- Green peppers
- Onions
- Mushrooms
- Tomato



LUNCHEON BUFFETS



12 guest minimum. All luncheons include cookies or brownies, iced tea or lemonade, and water.

SMOKEHOUSE BUFFET

28.00 per guest

Smoked beef brisket, BBQ pulled pork, or chicken with corn on the cob or grilled vegetables, baked beans, pasta salad, watermelon slices, rolls, and butter. Served with choice of potato chips, mixed greens salad, or fruit salad

CLASSIC COOK OUT

18.00 per guest

Grilled hamburgers, hot dogs, and veggie burgers with lettuce, tomato, onion, pickles, American cheese, and condiments. Served with potato chips and choice of potato salad, macaroni salad, or fruit salad

MEDITERRANEAN BUFFET

18.00 per guest

Chicken or gyro meat, kalamata olives, feta cheese, red onion, diced tomato, cucumber, porcinis, pita bread, and tzatziki sauce

Choose a second protein for an additional 4.00 per guest

COUNTRY-STYLE COOKOUT

18.00 per guest

Marinated grilled chicken breast, barbecue pulled pork, corn on the cob or grilled vegetables, watermelon slices, rolls and butter. Served with choice of potato chips, potato salad, macaroni salad, mixed green salad or fruit salad.

CINCO BUFFET

18.00 per guest

Seasoned ground beef or shredded chicken, jalapeños, tomatoes, lettuce, shredded cheese, salsa, queso, sour cream, corn and black bean salsa, soft and hard taco shells, and tortilla chips

CHICKEN CHUNK BUFFET

18.00 per guest

Crispy chicken chunks served with BBQ sauce, buffalo sauce, and smokehouse ranch with macaroni & cheese and a garden salad

STIR FRY BUFFET

18.00 per guest

White rice, stir-fried vegetables, orange chicken, beef & broccoli, soy sauce, duck sauce, fortune cookies, vegetable spring rolls, and chop stix

POKE BOWL

21.00 per guest

Seared ahi tuna, white rice, marinated cucumbers, avocado, ginger, seaweed salad, and spiced drizzled aioli

LUNCHEON BUFFETS CONT.



PASTA BUFFET

18.00 per guest

Choice of one pasta, two sauces, pre-tossed in sauce with a choice of protein. Served with a garden salad and garlic bread or breadsticks

CHOOSE ONE PASTA

- Penne
- Cavatappi
- Ziti
- Rigatoni
- Bow tie
- Fettuccine
- Tortellini

CHOOSE ONE PROTEIN

- Meatballs
- Italian sausage
- Grilled chicken
- Italian breaded chicken

CHOOSE TWO SAUCES

- Marinara
- Meat sauce
- Alfredo
- Pesto cream

DELI BUFFET

18.00 per guest

Served with lettuce, tomato, pickles, and artisanal breads

CHOOSE THREE PROTEINS

- Smoked ham
- Roasted turkey
- Chicken salad
- Pesto roasted vegetables

CHOOSE TWO CHEESES

- American
- Swiss
- Provolone

CHOOSE TWO SIDES

- Pasta salad
- Macaroni salad
- Potato salad
- Fruit salad
- Coleslaw
- Chips



SIGGY STUDENT MENU



Minimum order of 200.00 between 2 items. Minimum 100.00 order per item.

FRENCH TOAST CUPS

2.75 per guest

Served with honey and syrup

COOKIE FRIES

2.75 per guest

With whipped cream

CHICKEN & WAFFLE BITES

2.75 per guest

PIZZA BOMBS

2.75 per guest

Cheese or pepperoni

NACHO & QUESO BAR

2.75 per guest

JALAPEÑO POPPERS (3)

2.75 per guest

FRIED PEPPERONI & RANCH

2.75 per guest

FRIED PICKLE CHIPS

2.75 per guest

POPCORN BAR

1.00 per guest

With white cheddar, spicy buffalo, caramel, dill, and birthday cake flavored salts

CHURRO CUPS

3.75 per guest

GRILLED CHEESE & TOMATO SOUP SHOOTERS

3.75 per guest

HUMMUS CUPS

3.75 per guest

With celery and carrots

SPINACH DIP & PITA CHIPS

3.75 per guest

BUFFALO CHICKEN DIP & CHIPS

3.75 per guest

QUESADILLA BAR

3.75 per guest

MINI CORN DOGS (6)

3.75 per guest

MOZZARELLA STICKS (3)

3.75 per guest

WALKING S'MORES

3.75 per guest

CEREAL & MILK STATION

3.75 per guest

LOADED TATER TOT BAR

3.75 per guest

OATMEAL & MILK STATION

3.75 per guest

SIGGY STUDENT MENU CONT.



Minimum order of 200.00 between 2 items. Minimum 100.00 order per item.

WALKING CHILI CHEESE FRITOS®

3.75 per guest

LUNCHABLE CUPS

5.75 per guest

With cheese, deli meat, veggies, and crackers

RAMEN STATION

5.75 per guest

FRIED MINI TACOS (11)

5.75 per guest

With salsa and sour cream

MAC'N CHEESE & CHICKEN

CHUNK CUP 5.75 per guest

CHICKEN WINGS (4)

5.75 per guest

Buffalo, Garlic Parmesan, BBQ

WALKING TACO

5.75 per guest

SLIDERS (2)

5.75 per guest

BBQ pork, cheeseburger, crispy chicken, or plant based

DINO NUGGETS & FRENCH FRIES (5)

5.75 per guest



ENTRÉE SALADS



Served as plated entrée salads with fresh baked rolls and whipped butter, choice of dessert, choice of lemonade or iced tea, and water.

CAESAR

14.50 per guest

Romaine lettuce served with garlic and herb croutons and shaved Parmesan cheese with Caesar dressing

CHICKEN BACON RANCH

14.75 per guest

Roasted chicken, crispy bacon, grape tomatoes, and cheddar cheese on a bed of mixed greens with house-made ranch dressing

GREEK CHICKEN

15.00 per guest

Grilled lemon chicken, cucumbers, kalamata olives, red onion, grape tomato, and feta cheese on a bed of mixed greens with Greek dressing

ADD-ONS BY REQUEST

Grilled vegetables, grilled portobello mushrooms, grilled chicken, and salmon

STRAWBERRY SPINACH

15.00 per guest

Fresh spinach, strawberries, red onion, candied pecans, feta cheese, and balsamic vinaigrette



HORS D'OEUVRES



GRILLED CHICKEN SKEWERS

26.00 per dozen

Marinated chicken skewers roasted and topped with honey sesame glaze

FRUIT KABOBS WITH CHOCOLATE DRIZZLE

24.00 per dozen

Fresh seasonal fruits and berries with chocolate drizzle

ASSORTED TEA SANDWICHES

23.00 per dozen

Chicken salad, egg salad, and tuna salad served on assorted breads

BUFFALO CHICKEN SLIDERS

24.00 per dozen

Braised buffalo chicken with cheddar on a slider bun

PULLED PORK SLIDERS

24.00 per dozen

BBQ smoked pork topped with coleslaw on a slider bun

CRAB CAKES

38.00 per dozen

Maryland style crab cakes served with lemon garlic aioli

SMOKED SALMON PLATTER

36.00 per dozen

Crostinis with cream cheese, smoked salmon, capers, red onion, and lemon

MINI CHICKEN AND WAFFLES

26.50 per dozen

Fried chicken served on a mini waffle with pure maple syrup

SMOKED BRISKET CROSTINI

29.50 per dozen

Smoked brisket on a toasted French baguette with apple BBQ sauce

FRIED CHEESE RAVIOLI

23.00 per dozen

Fried herb-crust cheese ravioli served with house-made marinara

ROASTED VEGETABLE SKEWERS

18.00 per dozen

Roasted vegetable skewers served with balsamic glaze

SHRIMP COCKTAIL

36.00 per dozen

Shrimp with homemade cocktail sauce

HORS D'OEUVRES CONT.



All items below serve 25–30 guests

MEATBALLS

75.00

Meatballs with a choice of Swedish, BBQ, marinara, or grape chili

BACON WRAPPED WATER CHESTNUTS

75.00

SPINACH PUFFS

50.00

Puff pastry filled with cream cheese, garlic, and spinach

STUFFED ITALIAN MUSHROOMS

32.00

Mushrooms stuffed with Italian sausage, marinara, and Italian cheese

TRADITIONAL CHEESE PLATTER

45.00

Cheese tray with assorted domestic cheese such as cheddar, pepper jack, provolone, and Swiss

CHARCUTERIE BOARD

55.00

Cheese tray with assorted imported artisanal cheeses, meats, and fruits

VEGETABLE PLATTER

42.00

Fresh vegetables served with ranch dip and hummus

FRESH FRUIT

41.00

Fresh fruit tray with melons, grapes, and berries

BRUSCHETTA

32.00

Toasted baguettes with traditional tomato bruschetta and balsamic glaze

PLAIN OR SIRACHA HUMMUS

24.00

Toasted pita served with hummus

SPINACH ARTICHOKE DIP

42.00

Served with pita or tortilla chips

BUFFALO CHICKEN DIP

46.00

Served with pita or tortilla chips

DINNER BUFFETS



23.00 per guest. Add a second protein for an additional 3.00 per guest. All served entrées include dinner rolls and butter, water and choice of lemonade or iced tea. Minimum of 12 guests.

CHOOSE ONE ENTRÉE

- Chicken Marsala
- Chicken cordon bleu
- Grilled citrus chicken breast with capers
- Italian breaded chicken
- Sliced beef tenderloin
- 4 oz. Petit filet
- Sliced pork tenderloin
- Stuffed pork chop
With cranberry stuffing and béchamel sauce
Chef can change stuffing per request
- Honey dill glazed salmon
- Broiled lemon pepper Chilean sea bass
- Crab cakes with remoulade sauce

CHOOSE ONE STARCH

- Rice pilaf
- Garlic mashed with or without gravy
- Parmesan roasted baby potatoes
Can remove Parmesan to be vegan upon request
- Au gratin potatoes
- Roasted sweet potatoes
- Mac'n cheese

CHOOSE ONE VEGETABLE

- Honey glazed carrots
- Southern green beans with bacon
No bacon upon request
- Roasted broccoli
- Balsamic glazed roasted brussel sprouts
- Seasonal roasted vegetable medley
- Honey butter spaghetti squash

CHOOSE ONE SALAD

- Garden salad
- Caesar
- Strawberry spinach

CHOOSE ONE DESSERT

- Petit fours
Chocolate, vanilla, and seasonal
- Cheesecake
- Flourless chocolate torte
- Caramel apple pie

SERVED ENTRÉES



Minimum of 12 guests. 26.50 per guest. Add another entrée for an additional 2.50 per guest.

All buffets include one or two entrées, dinner rolls and butter, choice of garden or Caesar salad, appropriate seasonal starch and vegetable, one dessert of choice, water and choice of lemonade or iced tea.

CHICKEN MARSALA

Lightly breaded and sautéed chicken served with a mushroom Marsala sauce

SMOKED BEEF BRISKET

Slow smoked beef brisket served with barbecue sauce

ITALIAN BREADED CHICKEN

Breaded chicken served with a house-made marinara and a melted cheese blend

ROASTED BEEF TENDERLOIN

Roasted beef tenderloin with a red wine demi-glaze

CHICKEN CORDON BLEU

Crispy chicken stuffed with prosciutto and provolone served with a white wine cream sauce

ROASTED SALMON

Roasted salmon with a honey dill glaze

ROASTED PORK TENDERLOIN

Herb-crusted pork tenderloin served with a red wine demi-glaze

CHEESE RAVIOLI

Cheese ravioli tossed in a house-made marinara



VEGAN SERVED ENTRÉES



Minimum of 12 guests. 26.50 per guest. Add another entrée for an additional 2.50 per guest.

All buffets include one or two entrées, dinner rolls and butter, choice of garden or Caesar salad, appropriate seasonal starch and vegetable, one dessert of choice, water and choice of lemonade or iced tea.

EGGPLANT ROLLITINI

Eggplant lightly fried and roasted, wrapped around a creamy vegan cheese & herb filling, coated with tomato sauce

SEASONAL STUFFED PORTABELLA MUSHROOM

Caramelized onions, roasted peppers, squash, roasted garlic, baby spinach, quinoa

CREAMY VEGETABLE PASTA

Tender, al dente pasta tossed with a colorful medley of fresh spinach, basil and sundried tomatoes coated in a luxurious, velvety sauce

SEASONAL ROASTED VEGETABLES

LENTIL BOLOGNAISE

TAHINI CHICKPEA BOWL

QUINOA & VEGETABLE STUFFED PEPPERS

VEGAN DESSERTS

- Apple crisp
- Oatmeal creme pies
- Additional options upon request!



DESSERT FOR SERVED ENTRÉES & DINNER BUFFETS



CHOICE OF ONE

PETIT FOURS

Chocolate, vanilla, and two seasonal

NEW YORK-STYLE CHEESECAKE

MINI CHEESECAKE BITES

CARAMEL APPLE PIE

FLOURLESS CHOCOLATE TORT

OTHER DESSERTS UPON REQUEST



BAKERY



All food subject to availability and prices subject to change without notice.

ASSORTED FRESH-BAKED COOKIES

11.00 per dozen

Sugar, M&M's®, chocolate chip, and double chocolate

FUDGE BROWNIES

12.00 per dozen

ASSORTED DESSERT BARS

12.00 per dozen

Lemon, snickerdoodle, cheesecake and blondies

HEIDELBERG "H" COOKIES

14.00 per dozen

MINI CHEESECAKE

18.00 per dozen

MINI FRUIT TARTS

18.00 per dozen

CUPCAKES

18.00 per dozen

Cupcakes with your choice of flavor and icing

SHEET CAKES

With your choice of cake flavor and icing

FULL SHEET CAKE 110.00

½ SHEET CAKE 60.00

ASSORTED PETIT FOURS

18.00 per dozen

SPECIALTY THEME BROWNIES

18.00 per dozen

SWEET CREAM PUFF

18.00 per dozen

Served with a berry coulis

10" ROUND CAKE

34.00

Your choice of cake flavor and icing

CAKE POPS

19.00 per dozen

Your choice of flavor and icing

DESSERT TRIO

24.00

Flourless chocolate torte, panna cotta with fruit topping, chocolate peanut butter cup

Additional vegan and gluten entrée options are available upon request.

CATERING PLANNING



Our team of catering professionals is available to assist you with planning every aspect of your event. Should you desire a customized menu for your event, we will be happy to meet with you to create a unique menu.

Please contact us to make an appointment to create your perfect event.

Phone: 567.207.5878

Email: esnook@parkhurstdining.com

EVENT PLANNING GUIDELINES

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special event.

ARRANGING AND RESERVING A DATE

Even if the date of the event is only tentative, please make arrangements with the Catering Department to ensure the space is available. You may contact the Catering Department at 567.207.5878, by emailing us at esnook@parkhurstdining.com, or through our website at <http://heidelberg.catertrax.com>. Some arrangements can be made by phone or email, others require an appointment with the Catering Sales Coordinator/Catering Director.

Our new online catering access adds convenience and control. To get started with the online ordering you may give us a call so we can walk you through the process. Our online catering program allows guests to save and review order history, place recurring orders and favorites without re-keying, and provides documentation for every step of the process.

After we have finalized all the details of your event, you will receive a function sheet form to confirm with a signature. Please carefully review all information on the event order form for accuracy and completeness before signing. Make any necessary changes, sign, and return to us three business days in advance of the event.

RESERVING A LOCATION

Whether on or off campus, the event location needs to be reserved before we plan your event. When reserving the location allow two hours for setup and two hours for cleaning time. Requests for room setups, including tables and trash cans for food, should be made at this time.

CATERING PLANNING CONT.



CHANGES/GUARANTEES/CANCELLATIONS

All cancellations and/or changes referring to the menu, count, and event arrangements must be confirmed three business days before noon, prior to the event. Functions canceled with less than three business days notice will incur a charge. We will prepare for the estimated number and charge accordingly should a final count not be confirmed.

PAYMENT

Departmental accounts, cash, and credit cards are all valid payment methods. Non-university related groups are required to make a deposit of 25% at the time of event booking with the remaining balance to be paid no later than 30 days prior to the event date. Non-university groups are subject to a 7% sales tax for all food events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their event.

LINEN

If you would like basic linens placed on guest tables for seating, receptions, breaks, or meeting tables, there will be an additional charge per linen. The same applies to registration tables, name tags, head tables, and any additional tables that will not be directly used for setup. We can also provide napkins and placemats to meet your event needs at an additional charge.

Other linen colors, depending on availability, may be placed as special orders. Specialty linens are also available for your food and guest tables at an additional cost. Please contact our Catering Department for more information.

SERVICE STAFF

Continental breakfasts, breaks, receptions, and buffets are priced for self-service. Served functions including one waitstaff for every 25 guests, and fees are assessed in the service charge fees. Station chefs and outdoor grill attendants may be assigned for additional labor fees.

CATERING EQUIPMENT

As the host of the catering event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost. For very large events, specialty equipment may need to be rented at an additional charge.

CATERING PLANNING CONT.



FLORAL CHARGES

We will be happy to receive and handle floral centerpieces arranged by the client for an additional fee determined in accordance with your specific needs.

FOOD SAFETY

Due to food safety liability, guests may not remove food from the function site.

ALCOHOLIC BEVERAGES

It is the policy of Heidelberg University that no outside alcoholic beverages are brought on the premises. Permission for alcohol at Heidelberg University events must be approved at least 21 days in advance. All alcoholic beverages must be served by our personnel and consumed in designated areas. Proof of age will be required. Parkhurst Catering reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed the Ohio TIPS Training.

STANDARD POLICIES

Catering Services will adhere to Heidelberg policies pertaining to alcohol consumption. Persons under 21 years of age may not be served or consume alcoholic beverages at university events. Sufficient food and non-alcoholic beverages (other than water) in proportion to the number of people in attendance must be present throughout the function. An additional charge for glasses will apply. One bartender is requested for every 75 guests. Ice, plastic cups, and paper beverage napkins will be included when purchasing beer and wine. Beer and wine pricing are based on market pricing. Contact the Catering Department for a quote.



DINING POWERED BY  PARKHURST
DINING

Erin Snook | *Catering Director*
310 E. Market Street, Tiffin, OH 44883
419.448.2285